



MARCH 2024

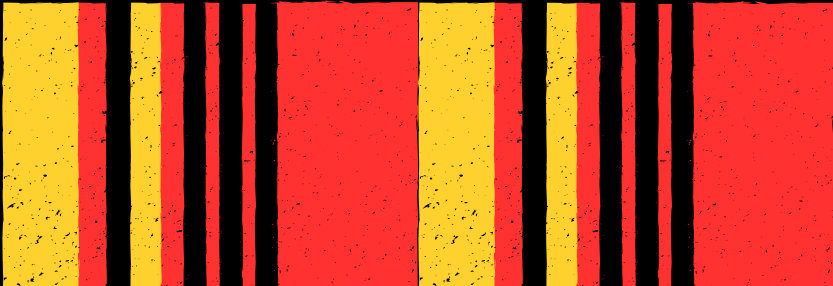


# FIRST NATIONS PROGRAM NEWSLETTER

## GBAPS Land Acknowledgement

We, the members of the Green Bay Area Public School District, recognize and honor the original inhabitants of Northeast Wisconsin. Our district lives, works and learns upon the ancestral homelands of the Menominee and Ho-Chunk Nations, and the current homeland of Oneida Nation. We acknowledge the 12 diverse and vibrant Wisconsin First Nations, who have persevered here since before recorded time, and continue to be integral parts of our community. We uphold our responsibility to repair relationships, initiate partnerships, and stand with all First Nations Communities.

**Mission Statement:** We strive to support First Nations Students culturally and academically by acknowledging past and present trauma, offering healing and consistent relationships, and helping students develop their gifts.



Picking Out Free Books

## ELMORE

Kindergartners picking out free books from the book fair that was fully funded by the Green Bay Packers. Elmore and Fort Howard were the lucky schools to be a part of this program.



Digraph Work

## MACARTHUR

Kendall and Gru are working hard on newly learned digraphs.

Family Game Night

## KING

King Elementary's Family Game Night was held on Feb, 16th. One of the activities was Lacrosse and we had the honor of having Daniel Stevens come in and explain about the game of Lacrosse and the equipment that is used.



**LEARN MORE**

Facebook



SCAN ME

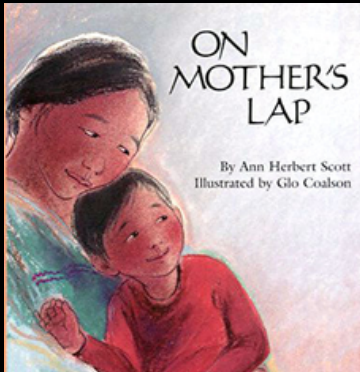
**ANGIE LA COMBE - PROGRAM  
MANAGER**

allacombe@gbaps.org



# BOOK RECOMMENDATIONS

## NATIVE AUTHORS

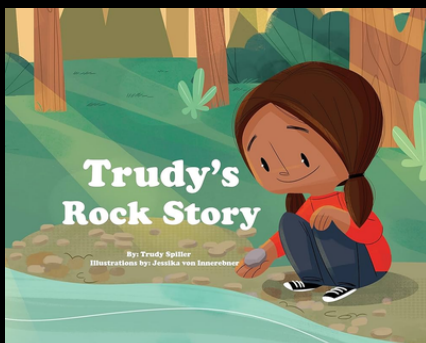


[CLICK ON THE LINK FOR READ-A-LOUD](#)

On Mother's Lap: Is a story about a little boy named Michael whose favorite place is to cuddle on his mother's lap. What makes it more special is when he brings Boat, Dolly and Puppy to snuggle. But what will happen now that he has a new baby sister and she begins to cry?



Thunder's Hair: Thunder is a young boy who has long hair that is fixed every morning by his mother. After constant bullying at school, he decides that he wants to cut it, but his grandmother reminds him of the power that lies in his hair.



[CLICK HERE FOR READ-A-LOUD](#)

Trudy's Rock Story: After Trudy has an argument with her brother, she goes out to the woods in search of a rock that she could share her feelings with, remembering the stories her grandmother would tell her every night.

# CURRICULUM

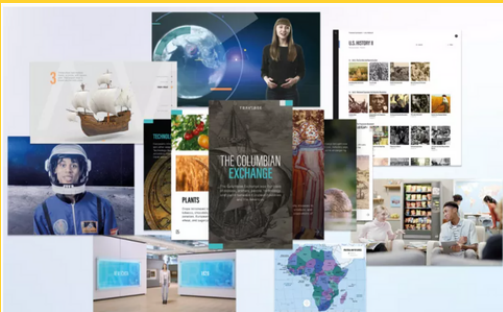
# UPDATES

## HIGHLIGHTS OF TRAVERSE

BALANCED AND  
EFFECTIVE SOCIAL  
STUDIES INSTRUCTION

STUDENT-FRIENDLY  
DIGITAL LEARNING

VARIETY OF DIVERSE  
PRIMARY & SECONDARY  
RESOURCES



# SOCIAL STUDIES

## Traverse by Imagine Learning



AT THE APRIL BOARD OF EDUCATION MEETING, THE TEACHING AND LEARNING DEPARTMENT WILL RECOMMEND A NEW SOCIAL STUDIES RESOURCE FOR GRADES 6-12. THIS RESOURCE ENCOURAGES STUDENTS TO ASK QUESTIONS AND BUILD UNDERSTANDING BY ANALYZING MULTIPLE PERSPECTIVES.

**ENGAGING CONTENT IN A VARIETY OF FORMATS TO SUPPORT DIFFERENT LEARNING STYLES**

**LEARN MORE:**

**TRAVERSE BY IMAGINE LEARNING**

# RECEIPES

## WILD RICE AND BERRIES



**1 CUP TRADITIONAL WILD RICE  
8 CUPS OF WATER  
1 PINT MIXED ORGANIC BLUEBERRIES,  
RASPBERRIES, AND BLACKBERRIES  
1 PINT ORGANIC STRAWBERRIES, SLICED  
1 CUP PECANS OR WALNUTS  
1 CUP REAL MAPLE SYRUP**

- 1. RINSE WILD RICE. ADD TO A LARGE POT AND FILL WITH THE 8 CUPS OF WATER. BRING TO A BOIL.**
- 2. ONCE BOILING, LOWER HEAT TO MAINTAIN A SIMMER. OCCASIONALLY, I ADD BERRY JUICE TO THE WATER AS IT BOILS. THIS IS OPTIONAL.**
- 3. COOK THE RICE UNTIL IT STARTS PUFFING OUT. THE TIME DEPENDS ON THE TYPE OF RICE YOU USE; IT'S GENERALLY AROUND 40 MINUTES. (SEE PICTURE BELOW FOR REFERENCE). THE LONGER YOU COOK THE RICE, THE PUFFIER AND SOFTER IT WILL BE. IF YOU PREFER SOFTER RICE, THE FINAL DISH WILL BE CLOSER TO A PUDDING THAN A SALAD. I LIKE IT BOTH WAYS.**
- 4. ONCE THE RICE IS COOKED, STRAIN. ADD MAPLE SYRUP TO THE RICE AND MIX THOROUGHLY. LET COOL. ADD IN YOUR BERRIES AND GENTLY MIX TOGETHER. SPRINKLE NUTS ON TOP. CHILL AND SERVE.**

## FRYBREAD



**2 CUPS OIL FOR FRYING  
4 CUPS ALL-PURPOSE FLOUR  
3 TABLESPOONS BAKING POWDER  
2 TEASPOONS SALT  
2 ½ CUPS WARM MILK**

- 1. HEAT OIL IN A DEEP FRYER OR LARGE SAUCEPAN TO 375 DEGREES F (190 DEGREES C).**
- 2. COMBINE FLOUR, BAKING POWDER, AND SALT IN A LARGE BOWL; MIX IN MILK TO FORM A SOFT DOUGH. DIVIDE DOUGH INTO EIGHTEEN 2-INCH DIAMETER BALLS; FLATTEN OR ROLL EACH BALL INTO 1/2-INCH-THICK ROUNDS. MAKE A SMALL HOLE IN THE CENTER OF EACH ROUND TO HELP KEEP THEM FLAT WHILE FRYING.**
- 3. LOWER DOUGH ROUNDS, ABOUT 3 OR 4 AT A TIME, CAREFULLY INTO HOT OIL. FRY UNTIL ROUNDS HAVE BUBBLES ON THE SURFACE AND ARE GOLDEN BROWN, ABOUT 2 TO 3 MINUTES PER SIDE. TRANSFER TO A PAPER TOWEL-LINED PLATE TO DRAIN. REPEAT WITH REMAINING DOUGH.**

## Culture & Community



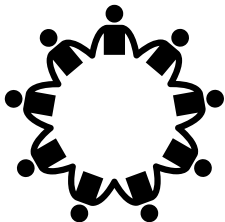
**GBAPS Summer School:** First Nations Specialists will be onsite this summer at Fort Howard Elementary! They will be supporting First Nations Students, as well as joining classrooms to provide cultural opportunities for all students! *Registration is now open!*



**First Nations Summit:** On April 12th, 2024, GBAPS will be holding a Summit for all First Nations 8th graders. This summit is to increase student's sense of belonging and to provide additional support around post secondary planning and preparedness. Students will have the opportunity to interact with UW-Green Bay students and staff, network with professionals from the community, learn about careers, and enjoy lunch.



**UWGB & Oneida Nation Summer Camps:** Explore interests, learn from experts, engage with the natural world around us. Oneida Nation youth can participate in summer camps at no cost! Register at: <https://www.uwgb.edu/camps/oneida-camps>



**Parent Advisory Committee:** Please join us for our next parent advisory committee that will be held at King Elementary School at 5:30pm on March 18th! All are welcome!



**Ho-Chunk Nation Tutoring Services:** Ho-Chunk Nation has recently started a tutoring service for Ho-Chunk Nation Students. If you are interested, please contact Andi Cloud at [andi.cloud@ho-chunk.com](mailto:andi.cloud@ho-chunk.com).